

IMPLEMENTING HACCP SYSTEM IN BAKERY INDUSTRY

C.M. BICĂ¹ A.M. CONSTANTIN¹

Abstract: *High quality bread has to fulfill various quality demands, some of them being included in hygienic rules, others having the purpose to attract the consumer through shape, color of the crust, composition etc. This paper presents the permanent connection that has to exist between the quality factors of the bakery products and the rules imposed by the system of quality management - HACCP as well as aspects of its implementation in the production units.*

Key words: *HACCP, quality, bread.*

¹ Dept. of Food and Tourism, Transilvania University of Braşov.